

General Info

Country: Canada

Region: Ontario

Appellation(s): Niagara

Producer: Thomas & Mary Delaney-Bachelder

Year Founded: 2009

Annual Production Total: 6,000cs

Farming: Sustainable

Harvest Method: Manual and Mechanical when necessary

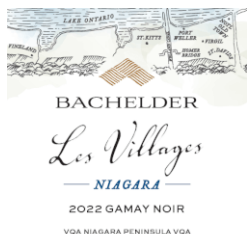


Bachelder

Inspired by years spent making wine in Burgundy, Oregon, and Niagara, Thomas Bachelder and Mary Delaney craft pure, subtle, and elegantly textured wines that express the essence of their terroir with minimal intervention. Their delicately perfumed wines offer classic, refined fruit and the texture of the silt, clay and dolomitic limestone-laced ancient lake-bed soils of Niagara.

In Ontario, with terroirs formed by the escarpment and the retreat of glaciers, Bachelder chooses those that truly express the Niagara 'sense of place'. He uses wild yeasts, grapes from older vineyard parcels and encourages low-impact viticulture – especially organics – wherever possible. Everything goes into mostly neutral barrels for long aging and development – barrels carefully chosen for their “transparency” and ability to help express terroir.”

The Wines



Gamay 'Les Villages'

45yr old Gamay vines planted to two sites with a mix of sandy and loamy sediments over lacustrine clay with some silt and limestone. Hand-harvested, grapes are lightly crushed (24% Whole cluster) and co-fermented in neutral barrels with long elevage. 804cs produced



Pinot Noir 'Les Villages'

100% Pinot Noir from 7 sites along the Niagara Bench with various soil types, primarily clay, dolomitic limestone, silt and some sand. Vine ages between 26 and 10 years old. 17 months in barrel (20% new French) 454cs produced



Chardonnay BENCH 'Les Villages'

100% Chardonnay from 5 separate sites planted between 1990 and 1999. Primarily clay and dolomitic limestone soil with magnesium oxide and silt sediment. Ambient yeast fermentation, 100% malo. 17month elevage in barrel (15% new French oak). 396cs produced



Chardonnay Wismer-Winfield

100% Chardonnay from 26yr old vines located at the highest elevation parcel tended to by the Wismer family. This is the latest ripening plot Bachelder works with. Soil is magnesium-oxide and dolomitic limestone influenced clay soils with a solid silt component. Ambient yeast fermentation, 100% malo. 20months elevage in barrels, used and neutral. 175cs produced